

We claim:

1. An athermal process for the concentrating *Garcinia* extract, which comprises
 - a) collecting and cutting dried rinds of a fruit selected from *Garcinia* sp, *G. pedunculata* and *G.cowa*,
 - b) extracting the cut rinds with de-ionized water at a volume ratio of 1:4 for a period of 20-30 min at 115°C -130°C to obtain an extract,
 - c) filtering the extract to obtain a particle free extract, and
 - d) subjecting the particle free extract to osmotic membrane distillation in a co-current mode in the presence of an osmotic agent until the extract reduced to 1/5th of its original volume.
2. A process as claimed in claim 1 further comprising the step of obtaining hydrocitric acid from the concentrated extract of step (d).
3. A process as claimed in claim 1 wherein a hydrophobic membrane is placed between two steel frames SS316 of the module with suitable spaces.
4. A process as claimed in claim 1 wherein the extract is circulated at a flow rate of 100-150 ml/min on one side of the membrane using a multi-stage peristaltic pump.
5. A process as claimed in claim 1 wherein a hydrophobic membrane osmotic agent (OA) is placed on the other side of the membrane using a multi-stage peristaltic pump.
6. A process as claimed in claim 1 wherein the osmotic agent is saturated calcium chloride.
7. A process as claimed in claim 1 wherein the osmotic membrane distillation is carried out at ambient temperature of 25± 1°C and pressure of 1atm.
8. A process as claimed in claim 1 wherein the osmotic membrane distillation is carried on for about 4-6 hrs till the extract was concentrated in the feed tank.
9. A process as claimed in claim 1 wherein the free hydrocitric acid content in the concentrate is in the range 33-35 % estimated by HPLC method.
10. A process as claimed in claim 1 wherein the hydrocitric acid content was increased from 4-6 fold and HCA is present in the native form (not as derivative) with out formation of lactone, increasing it commercial and nutritive values.

11. An athermal process for the concentration of *Garcinia* extract comprising the steps of:
- a) collecting the dried fruit rinds may be effected from the species of *Garcinia*
 - b) cutting the rinds of *G. pedunculata* /*G.cowa* manually to a size of 3x9mm to 6x14mm
 - c) extracting may be effected with de-ionized water at a volume ratio of 1:4 for a period of 15-35 min at 110-130°C.
 - d) filtering the above extract may be effected by filter cloth
 - e) concentrating the HCA by osmotic membrane distillation (OMD) in a co-current flat membrane module
 - f) placing a hydrophobic membrane between two steel frames SS316 of the module with suitable spaces
 - g) circulating the extract at a flow rate of 100-150 ml/min on the one side of the membrane using a multi-stage peristaltic pump
 - h) hydrophobic membrane osmotic agent (OA) on the other side of the membrane using a multi-stage peristaltic pump
 - i) carrying out OMD for about 4-6 hrs till the extract was concentrated in the feed tank.